

BLACK POINT INN
RESORT
PROUTS NECK, MAINE.

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Contact: Jen Beltz, Front Burner PR, LLC
Ph: 207/699-5500 jen@frontburnerpr.com

MAINE'S HISTORIC BLACK POINT INN OPENS DOORS UNDER NEW MANAGEMENT

Re-Launch of Oceanside Hotel Represents Modern Rebirth of Gilded Age Classic

Scarborough, ME – The historic **Black Point Inn** (www.blackpointinn.com) in southern coastal Maine has opened its doors under new management, following extensive renovations. **Tim Porta**, Managing Partner of True North Hospitality BPI, LLC, announced that the Inn, having undergone major structural improvements, has quickly earned enthusiastic feedback from visiting guests this summer. Additionally, under the skilled guidance of newly recruited, award-winning **Executive Chef Cheryl Lewis**, the Inn already is pleasing crowds at its two new restaurants, **The Point** and the more casual **Chart Room**.

True North Hospitality's Maine hotels include Migis Lodge (South Casco); The Inn at Camden Place (Camden); and, the four-star Inn at Ocean's Edge, along with its oceanside restaurant, The Edge (located in Lincolnville). For years, these hotels have set the standard for warm hospitality and personalized guest service in the Pine Tree State, and the Black Point Inn, set amidst Prouts Neck's natural beauty and abundant wildlife, is proving no exception; the grand seaside hotel already is making its mark on Maine's hospitality map.

"Our hospitality and true commitment to service really seem to be striking a chord with our guests since we opened the Black Point Inn last month," Porta noted. "The Inn retains its character and quiet beauty, but we've introduced a more casual seaside ambiance. Our whole team is glad to see that this approach is resonating with patrons so quickly after our opening.

"We're also excited that we've been able to 'right-size' this beautiful Inn by reducing the number of suites and rooms from 84 to 25," added Porta. "By making this improvement, we're now able to offer guests a much more comfortable, intimate atmosphere. And, by greatly enhancing our sun-lit porch areas and common rooms – such as our Chart Room, with its nautical setting and views of the Atlantic – we're really bringing the relaxed 'ocean resort experience' back to life. We feel confident that the many improvements we've made, coupled with our scenic oceanfront setting, combine perfectly to offer a special and memorable hotel experience."

History of the Inn

The Black Point Inn's history is a fascinating one. Now entering its 129th consecutive year of continuous operation, the Inn is the last remaining of the grand hotels which once called the scenic, oceanside area of Prouts Neck home. Built in 1878, at the peak of America's Gilded Age, the resort property's colorful history includes patrons ranging from rail barons and political leaders to visiting celebrities and one of Maine's most famous native sons – world-renowned artist Winslow Homer. The Inn, recently labeled "Best Seaside Resort" by *New England Travel Guide*, has been included on the prestigious National Registry of Historic Hotels of America list, a program of the National Trust for Historic Preservation.

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Cuisine at the Black Point Inn

Meals are a central component of a wonderful visit to any property, and the cuisine now offered at the Black Point Inn upholds this hospitality standard. With Executive Chef Cheryl Lewis at the kitchen's helm, the Inn's two new restaurants are offering creative, New American cuisine using Maine's freshest ingredients from local farmers and suppliers. Lewis has long been highly regarded throughout the region for her bold flavors, inventive combinations and wealth of "food knowledge," having operated several popular New England restaurants, and having successfully launched several top-tier regional food businesses.

Dishes from **The Point's** seasonal menu – including Country Style Pâté, Maine Farm Chicken Breast stuffed with Goat Cheese, and Maine Lobster Risotto with Leeks and Asparagus – are earning high praise from patrons. The Inn's more casual **Chart Room** restaurant also is proving to be a hit with local and vacationing guests. The restaurant's tapas-sized selections include favorites such as Cod Fritters, Moroccan Tangine of Mussels, and a Lobster BLT with Applewood Smoked Bacon.

In addition, Food and Beverage Director **Norine Kotts**, known for years in industry circles for her creative wine lists and "seamless service" approach, has assembled an impressive list of wine selections for guests. The restaurants' wines focus on French, Italian and Spanish varietals, flawlessly match the menu options at both restaurants, and offer options at every price point for guests.

Hotel Activities

In addition to its majestic seaside views and lush scenery, the Black Point Inn also is offering guests a host of activities, including tennis, kayaking, cycling, swimming and exploring its pristine beaches. An 18-hole, oceanside golf course, considered to be among the best in the region, is within walking distance of the hotel. In addition, guests may enjoy scenic vistas during a 1.5-mile cliff walk alongside the ocean around Prouts Neck. Activities in Portland, Maine are a short 11-mile drive away, and the Portland International Jetport is a short 7-mile drive from the Inn.

The Black Point Inn "Goes Green"

Under its new management team, the Black Point Inn recently earned "Green" status. In keeping with Maine's connection to healthy living and unspoiled surroundings, the Inn achieved full certification as Environmental Leader in the lodging industry by the Department of Environmental Protection of the State of Maine. The Inn's Green certification was achieved, in part, due to important renovation decisions such as installing an environmentally friendly, energy-saving geothermal system, which provides heat and air conditioning at the Inn.

The Inn's two restaurants also align well with Green goals and mindset. The kitchen brigade at The Point and Chart Room purchases the bulk of its meat, cheeses, sustainable fish and fresh produce – much of which is either organic or naturally grown – from local farmers and producers.

Future special events, including wine tastings and holiday festivities, are being planned at the Black Point Inn. "Based on the feedback we've already received from locals and out-of-state guests, we know we're on to something special at the Black Point Inn," Porta said. "Guests are bound to find both a relaxing stay and wonderful dining experiences at our Inn, whether they visit for a few weeks or for a relaxing weekend."

Resources

For reservations at the Black Point Inn, phone (207) 883-2500.

To sign up for the Black Point Inn's E-newsletter, visit <http://www.blackpointinn.com/Home.aspx?tabName=Email-Sign-Up>.

To download interior and exterior photos of the Black Point Inn and its restaurants, visit www.frontburnerpr.com/clients/blackpointinn.

To request an interview with Managing Partner Tim Porta or Executive Chef Cheryl Lewis, contact Jen Beltz at (207) 699-5500 or jen@frontburnerpr.com.